



## Ermitage Rouge

A wine of structure and substance with the character and elegance of wood-aged tannins: a great bottle to wait patiently

Soil geology

Illustrious plots of the Hermitage appellation: Beaumes, Méal, Bessards and Hermite, with clay-loamy and sandy-gravelly limestone soils.

Grape varieties

100% Syrah.

Average age of vines

About 30 years old.

Winemaking

Manual harvesting and sorting of the grapes, then regular punching down and monitoring of fermentation temperatures in closed stainless steel vats for almost 3 weeks.

### Breeding

The wine is aged for approximately 36 months in oak barrels, 50% of which are new.

### Tasting

Visual: Very deep color, ruby red with purplish reflections.

Olfactory: Spices, small red fruits and delicate aromas of wood.

Taste: Tannic and massive wine. Aromas of blackcurrant buds and vanilla. The finish is liquorice and spicy.

Together: This wine is the example of a distinguished wine but which remains seductive. It is a wine for keeping par excellence.

### Operating temperature

16°C to 18°C

### The duration of the conversation

About 10 years.

### Food/wine pairing suggestions

Very nice pairing with lamb, generally with red meats and cheese